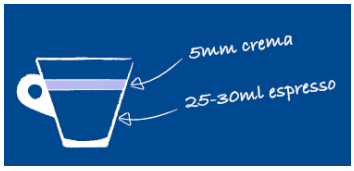
User Manual
Premium & Extra Models

A Modo Mio Coffee Menu

Espresso

The classic Italian coffee, short and black with a very intense aroma and aftertaste. Made with freshly ground coffee for a brewed quantity of 30ml. A perfect espresso always has a 5mm hazelnut crema.

Espresso *Ristretto* – 20ml , Espresso *Lungo* – 40 ml

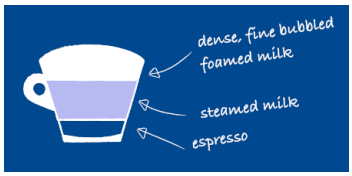


Espresso Macchiato

Meaning 'marked' or 'stained' in Italian, macchiato is an espresso with a dash of frothed milk.

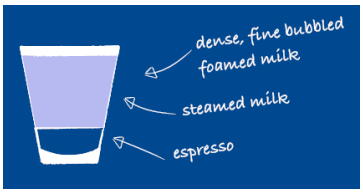
Cappuccino

The most popular espresso based drink. Espresso topped with perfectly steamed and foamed milk. Milk should be frothed to 60°C with a texture of fine dense bubbles. As you pour you create a slight dome. Steamed milk will enter the cup first, followed by the silky foam. A cappuccino is ⅓ Espresso, ⅓ Steamed Milk ⅓ Foamed milk.



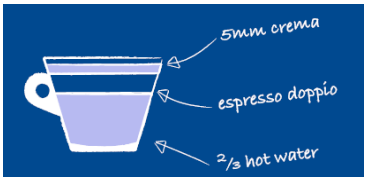
Caffé Latte

Espresso with steamed milk . Poured carefully to ensure a 1cm head of foam. A caffé latte is a little more subtle in coffee strength than a cappuccino due to the higher proportion of steamed vs. foamed milk.



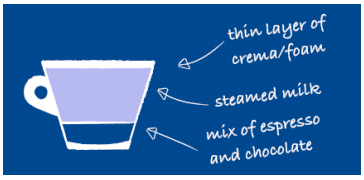
Americano

Fill a cup with ⅔ hot water and add an espresso into the cup. This guarantees the full flavour of the coffee. Add cold milk if desired. NB. Never pour boiling water on to Espresso us this will burn it and create a bitter taste.



Caffe Mocha

Espresso, mixed with chocolate powder or chocolate syrup, topped with hot steamed milk.



Lavazza A Modo Mio

Premium Machine

SET UP: When you first get your machine home

Identify your machine model

Water to max line and tank fitted correctly

Tank not fitted correctly

Fill the water tank to the max line and ensure the tank is flush with the back of the machine

Plug the machine into the mains and switch on at the back

Select if you would like a short coffee (espresso) or a long coffee (Cappuccino/Americano)

Short Coffee/ Espresso

Long Coffee/ Cappuccino

1. LIGHTS: (2 possible light combinations)

1) MIDDLE LIGHT FLASHING

Action: You need to 'Prime' the machine before it can start heating up. Follow stage 2. Priming the Machine.

2) LEFT AND MIDDLE LIGHT FLASHING

Action: No action required, the machine will heat up in approx 30 seconds. When the lights stop flashing go to stage 3. Making a Coffee.

2. PRIMING THE MACHINE (this process should also be used before your first use, after periods of inactivity, when you are descaling and if you have run the tank dry during use)

- Place a cup under the steam spout
- Open up the steam dial (full turn)
- Press the middle flashing button

(The machine will automatically stop when it is primed, close the steam dial and the machine will begin heating up. When lights stop flashing go to stage 3)

3. MAKING A COFFEE (Top Tip: If you want to make more than one coffee, make all your espressos first)

Place capsule in slot

Pull loading lever down

Press coffee button (left for auto dose of 30ml, middle button for free-flow)

Machine will make espresso

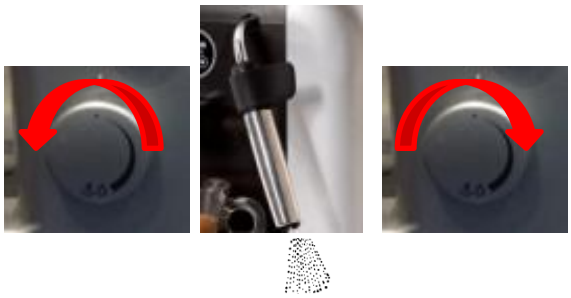
Return the lever to eject used capsule

Lavazza suggests approximately 2.5 cm (or the tip of your index finger) of espresso at the bottom of a standard sized mug, for an average strength coffee.

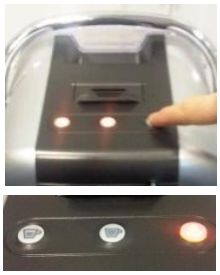
PROBLEM: NO WATER COMING OUT OF COFFEE SPOUT?

YOU HAVE AN AIR LOCK!

- Turn the steam dial all the way round anti clockwise
- You will hear a release of air from the steam spout, some water may begin to come out
- Leave the steam spout open for approx 5 seconds then close off by turning all the way back clockwise



4. FROTHING MILK



Press the steam button
(20 seconds the light will stop flashing and you are ready to steam)

Fill your jug half full with cold fresh milk

Put the end of the steam spout under the milk

Turn the steam dial all the way round in an anti clockwise direction

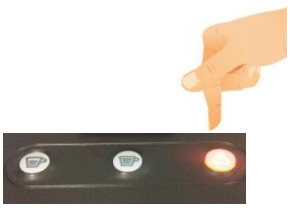
Heat and froth your milk

When your jug is too hot to touch (approx 60°C) turn off the steam dial

Pour your milk on top of your espresso and enjoy.

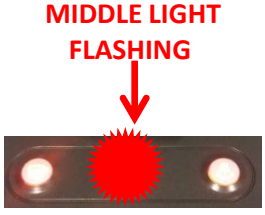
NOTE: Don't forget to wipe, and open and close the the steam dial after every use to keep it hygienic and prevent blockages

5. FROM STEAMING BACK TO COFFEE BREWING



Press the steam button

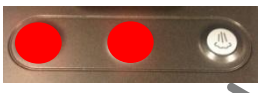
MIDDLE LIGHT FLASHING



The middle light will start flashing

Put a cup under the coffee spout and pull the lever forward

Press the middle flashing button (the machine will automatically stop when ready)



The left and middle lights are illuminated and you can make a coffee

6. HOT WATER

Making an Americano (long coffee) or Tea

Place your cup under the steam spout

Open the steam dial

Press the middle coffee button. Fresh water will Come out of the steam spout. Press again to stop when ¾ full

Close the steam dial

If you are making an Americano, add your espresso to the hot water (stage 3).
For tea, place a tea bag in your cup and add hot water from the machine

7. OTHER FEATURES

Removable Capsule drawer & drip tray.

Capsule drawer holds 10 used capsules

Re-setting the Automatic Dose

Insert a capsule, press and **hold down** the left coffee brew button.

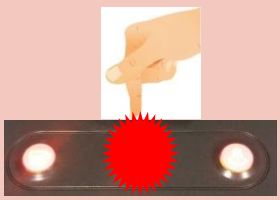
The coffee will begin to come out, keeping the button pressed allow the coffee to fill up to your desired volume in the cup, then remove your finger.

The dose will stop and this volume will be recorded for subsequent uses. You can adjust this as many times as necessary. The minimum volume is 20ml.

DESCALING

The Machine will need descaling on a regular basis (approximately every 3 months) to ensure it is working efficiently and to prevent any major technical faults developing. This is a simple process and will have immediate results.

Draw one cup of diluted descaling solution through the machine using the process below:



Pour descaler into water tank (one suitable for coffee machines). Top tank up with fresh cold water to the max
(You can purchase from Lavazza)

Place your cup under the steam spout

Open the steam dial

Press the middle coffee button. Descaling solution will come out of the steam spout.

Pull lever down and turn off the steam dial to draw solution through the coffee spout

- **Turn machine off for approx 30 minutes.**
- **Turn the machine back on and flush through 2 tanks of water (one via the steam arm/one via the coffee spout).**
- **Once you have drawn 2 full tanks through the machine, remove the tank from the machine, rinse, refill and replace. The machine can now be used as normal.**

TROUBLE SHOOTING

FLASHING LIGHTS

The machine requires a lot of time to heat up
SOLUTION: The machine has lime scale build up, descale the machine
OR
Light keeps flashing (middle light)
SOLUTION: Prime the machine (step 2)

LEVER STUCK

SOLUTION
Empty capsule drawer
Or
The last capsule not fallen in to correct position. Push the capsule down in to position or right through and re-load

NOISY MACHINE

SOLUTION
Fill tank with fresh cold water and ensure it is fitted correctly then follow step 2. Priming your machine

NO COFFEE BREWED/ LEAKING UNDER MACHINE

SOLUTION
Clean the coffee dispensing spout
or
Prime the machine (step 2)
Or
Empty drip tray and pull lever forward in to brewing position.
Or
Capsule only pierced on top side: Prime the machine

PROBLEMS WITH STEAM ARM

Blockage of steam spout: Remove Panarello and clear blockage in the steam spout (e.g. with a pin)

Or, the machine not up to steaming temperature. Get machine up to temperature by pressing the steam button and wait till the light stops flashing (20 seconds).
Or
Steam arm dripping when dial closed: Descale the machine

For all technical questions, machine or capsules orders and general coffee enquiries please contact our information freephone.

Our Lavazza A Modo Mio team are on hand: Monday – Friday, 8:30am – 5:30pm

LAVAZZA

INFORMATION FREEPHONE:

1800 5282 992

Lavazza A Modo Mio

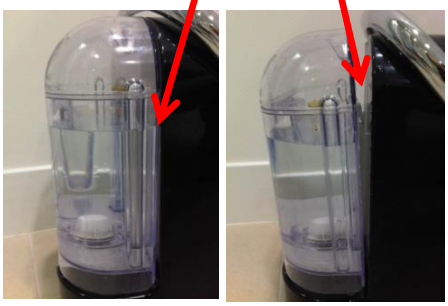
Extra Machine (contains 24 capsule starter pack)

1. SET UP: When you first get your machine home

Identify your machine model

Water to max line and tank fitted correctly

Tank not fitted correctly



Fill the water tank to the max line and ensure the tank is flush with the back of the machine

Plug the machine into the mains and switch on at the back

Green light should be lit as below

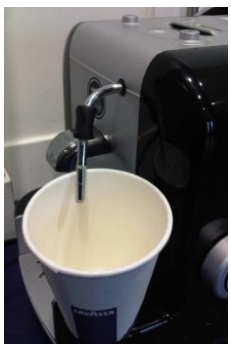
Select if you would like a short coffee (espresso) or a long coffee (Cappuccino/Americano)

Short Coffee/ Espresso

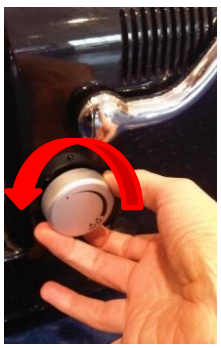
Long Coffee/ Cappuccino

2. PRIMING THE MACHINE

(this process should be used before your first use, after periods of inactivity, when you are descaling and if you have run the tank dry during use)

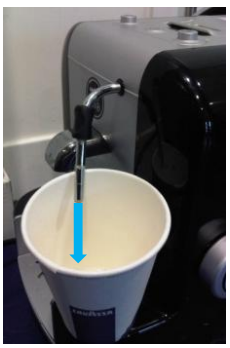


Fill a cup with water using the following process: Place a cup under the steam spout



Open up the steam dial (full turn)

Press the coffee brew button



Water will come out of the steam spout

Press the coffee brew button to stop the flow, and turn the steam dial off by turning it clockwise

3. MAKING A COFFEE (Top Tip: If you want to make more than one coffee, make all your espressos first)

Place a capsule in the slot

Pull loading lever forward and down

Press coffee brew button

Machine will make an espresso

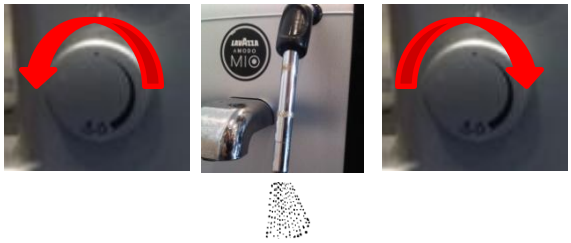
Press the coffee dose button to stop the flow and return the lever to eject used capsule

Lavazza suggests approximately 2.5 cm (or the tip of your index finger) of espresso at the bottom of a standard sized mug, for an average strength coffee.

PROBLEM: NO WATER COMING OUT OF THE COFFEE SPOUT?

YOU HAVE AN AIR LOCK!

- Turn the steam dial all the way round anti clockwise
- You will hear a release of air from the steam spout, some water may begin to come out
- Leave the steam spout open for approx 5 seconds then close off by turning all the way back clockwise



4. FROTHING MILK

Stage 1: bringing the machine up to temperature

Press steam button down

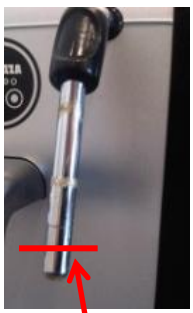
Wait 20/30 seconds

Steam light will turn red, machine is at steaming pressure

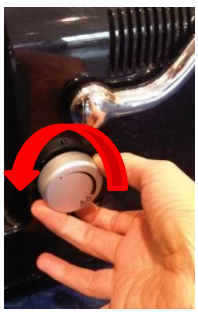
FROTHING MILK cont.....

Stage 2: frothing your milk

Half fill your jug with cold, fresh milk



Place the steam spout just under the surface of the milk



Open the steam dial fully

Steam button stays down and lit during frothing

Press steam button off when finished

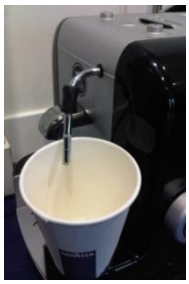
Heat and froth your milk. When your jug is too hot to hold your finger tips on, (approx 60°C) turn off the steam dial

Pour your milk on top of your espresso and enjoy

NOTE: Don't forget to wipe and open and close the steam dial after every use to keep hygienic it and prevent blockages

5. HOT WATER

Making an Americano (long coffee) or Tea



Place your cup under the steam spout

Open the steam dial

Press the coffee brew button. Fresh water will come out of the steam spout. Press again to stop when ¾ full

Close the steam dial

Tip: If you are making an Americano, add your espresso to the hot water (stage 3).
For tea, place a tea bag in your cup and add hot water from the machine.

6. OTHER FEATURES

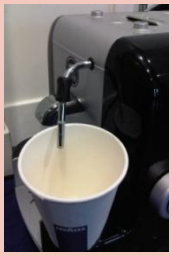
DESCALING

Your machine will need descaling on a regular basis (approximately every 3 months) to ensure it is working efficiently and to prevent any major technical faults developing.

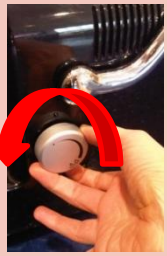
This is a simple process and will have immediate results.

Draw one cup of diluted descaling solution through the machine using the process below:

Pour descaler into water tank (one suitable for coffee machines). Top tank up with fresh cold water to the max.
(You can purchase from Lavazza)



Place your cup under the steam spout



Open the steam dial

Press the coffee button. Descaling solution will come out of the steam spout

Pull lever down and turn off the steam dial to draw solution through the coffee spout

- **Turn machine off for approx 30 minutes.**
- **Turn the machine back on and flush through 2 tanks of water (one via the steam arm/one via the coffee spout).**
- **Once you have drawn 2 full tanks through the machine, remove the tank from the machine, rinse, refill and replace. The machine can now be used as normal.**

TROUBLE SHOOTING

HEATING UP

The machine requires a lot of time to heat up
SOLUTION: The machine has lime scale build up, descale the machine

LEVER STUCK

SOLUTION
Empty capsule drawer
Or
The last capsule not fallen in to correct position
Push the capsule down in to position or right through and re-load

PROBLEMS WITH STEAM ARM

Blockage of stream spout: clear blockage in the steam spout (e.g. with a pin)

Or
The machine is not up to steaming temperature.
Get machine up to temperature following step 4.
Or
Steam arm dripping when dial closed: Descale the machine

NO COFFEE BREWED/ LEAKING UNDER MACHINE

SOLUTION
Clean the coffee dispensing spout
or
Prime the machine (step 2)
Or
Empty drip tray
Or
Pull lever forward into brewing position
Or
Capsule only pierced on top side: Prime the machine

NOISY MACHINE

SOLUTION
Fill tank with fresh cold water and ensure it is fitted correctly then follow Step 2. Priming your machine

For all technical questions, machine or capsules orders and general coffee enquiries please contact our information freephone.
Our Lavazza A Modo Mio team are on hand:
Monday – Friday, 8:30am – 5:30pm

LAVAZZA
INFORMATION FREEPHONE:
1800 5282 992

LAVAZZA COFFEE CAPSULE TECHNOLOGY

The self-protecting, vacuum-packed capsules contain exquisite blends of ground, tamped coffee, designed especially for the A Modo Mio System.

There are eight different blends to choose from, all with the unmistakeable aroma and attention to quality that Lavazza always guarantees.

Lavazza A Modo Mio produces a professional quality espresso. The grams of coffee and tamping pressure are critical to a perfect extraction.

LAVAZZA COFFEE BLENDS

Caffè Crema Dolcemente

100% Arabica

Well rounded, smooth and creamy.

This well rounded balanced and creamy blend offers the authentic Italian coffee taste in a big cup. A coffee that's exceptionally smooth, with a persistent aftertaste and a crema that's velvety and fine.

A delicate and versatile blend, especially delicious as a latte

Appassionatamente

100% Arabica

Dark, velvety, full-bodied.

This excellent product is the pinnacle of 110 years of Lavazza passion and expertise in the development and preparation of great Italian coffee.

A great all rounder for real coffee lovers

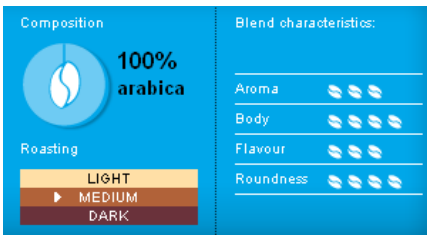
Cremosamente Dek

100% Arabica

Smooth and balanced decaffeinated coffee.

Intense, smooth and full-bodied with rich roasted aromas. A balanced coffee that's perfectly formed with an exceptionally velvety crema.

The perfect choice for any decaffeinated coffee moment



LAVAZZA COFFEE BLENDS

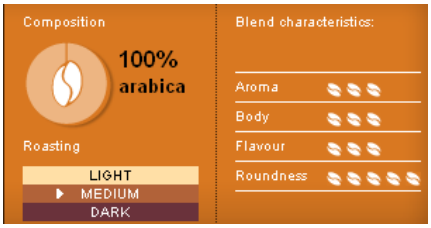
Deliziosamente

100% Arabica

Well rounded, smooth and aromatic.

An exceptionally balanced blend with strength and not a hint of bitterness. This well rounded blend produces a coffee that is perfectly balanced.

Perfect for that authentic Italian espresso moment



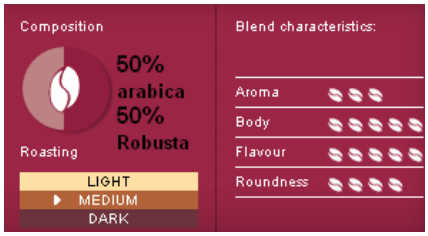
Intensamente

50% Arabica 50% Robusta

Full-flavoured, rich and well rounded.

The richness of roasted aromas produces an ***exceptionally full flavoured coffee.*** It is an authentic blend for savouring all the intensity of a Café Bar experience.

The full flavour will carry through milky drinks to give real coffee strength



Le Selezioni – Connoisseur blends

Magicamente

100% Arabica

Fragrant, highly aromatic and velvety.

Full-bodied, well rounded, mature and powerful. This remarkable blend delivers fragrant, smooth and intriguing accents amongst the notes of its rich, velvety and deep body.

A sophisticated choice for after dinner espresso or long black americano

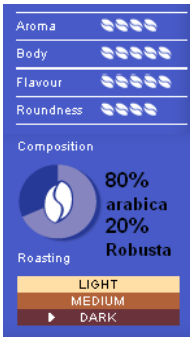
Divinamente

80% Arabica 20% Robusta

Full-bodied with hints of chocolate.

Well rounded and full-bodied, with a distinctive character. Fantastic persistence, with hints of chocolate. This roast is powerful, but with balanced sweetness of flavours.

A delicious blend for a naturally chocolaty cappuccino or smooth macchiato



Tierra Intenso

100% Arabica, 100% Sustainable, 100% Rainforest Alliance Certified

A full-bodied coffee with chocolaty hints that add an intense and unmistakable aroma to the blend. 100% sustainably grown, Tierra comes exclusivly from Rainforest Alliance Certified™ coffee farms, helping to protect the environment and improve conditions for the farm workers and their families.

A versatile blend for every coffee occasion

THE ART OF PERFECT MILK FOR COFFEE (THE ITALIAN WAY)

The steps that follow show you how to use the A Modo Mio steam arm to create the perfect milk, defined by its glossy, silky, indulgent texture

Start with the right ingredients:

1) Fresh Milk
(skimmed/semi or full fat)
Cold, straight from the fridge (4-5°C)

2) Stainless steel jug

A perfect cappuccino is identified by the creaminess of the froth. Smooth, compact and finely textured with a sheen like whisked egg whites.

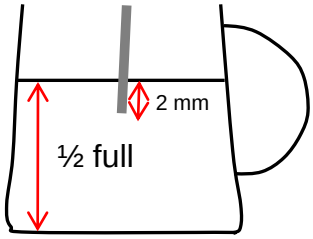
An example of good and bad frothing technique

Bad Milk
Bubbly result
Steam arm too shallow

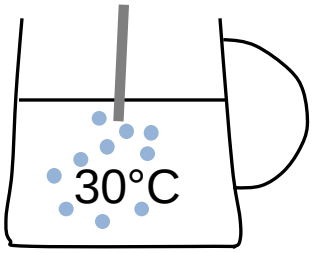
Good Milk
Velvety smooth finish. Steam arm positioned just below the surface

THE ART OF PERFECT MILK FOR COFFEE

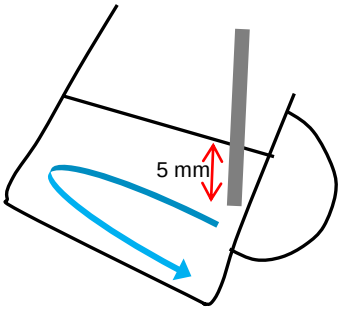
The aim is to create tight, small bubbles ('micro foam')



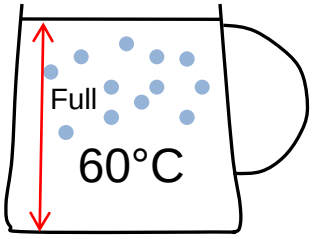
Position the steam spout just under the surface of the milk, the correct position should make a hissing sound, *'hiss-hiss-hiss'* as tiny bubbles of air are being encapsulated in the milk.
(If you are getting a high pitched squealing, you are too deep, lower the jug a fraction until you find the hissing position – with the steam spout about 2mm below the surface of the milk).



When you feel some warmth in the milk, tilt the jug to approximately 45° and take the steam spout a little deeper (approximately 5mm) and to the side of the jug.
(This prevents the milk from over expanding and becoming too foamy and creates a whirlpool effect, breaking down any large bubbles and creating dense, smooth foam).



Continue heating until the jug is too hot to *hold* your finger tip on (approximately 60°C), then turn off the steam dial and remove your jug.



For the final perfect finish, tap your jug on the counter top to burst any large bubbles, and swirl the milk around in the jug to blend the foamed and steamed milk together to create an even texture. Pour over your espresso immediately and enjoy.....

Latte Art, a beginners guide

Tips

- Be slow and controlled with your pour, don't feel you have to rush
- The movements are small and subtle, no need to shake your milk around
- Practice makes perfect.....

The Leaf/Rosetta –Impress your guests

1. In a steady stream pour the milk along the side of the cup, away from yourself
2. Once you have poured in half the milk, start pulling the jug back towards yourself, drizzling from right to left with even movements
3. When you reach the edge of the cup "cut" through the design to create the leaf rib

1800 5282 992
www.lavazzamodomio.ie